

# DINNER MENU

## STARTERS

### ONION LOAF

Our House Specialty

1/2 order	\$ 5.95
full order	\$ 8.95

### HUMMUS

A creamy spread of garbanzo beans and seasoned sesame seed paste, served with pita bread.	\$ 7.95
---	---------

### MUSHROOMS & ARTICHOKE HEARTS

In a sherry vinaigrette with fine herbs & pine nuts.	\$ 9.95
--	---------

### JUMBO SHRIMP COCKTAIL

Chilled tiger prawns, poached in an aromatic broth, served with cocktail sauce.	\$ 9.95
---	---------

### ESCARGOTS A LA BOURGUIGNONNE

With butter, garlic, white wine, served in a puff pastry shell	\$10.95
--	---------

## SALADS

### HASSAYAMPA CAESAR SALAD

Crisp romaine lettuce, red onion, tomato, croutons & parmesan cheese with a Creamy Caesar dressing	\$ 8.95
--	---------

Served with grilled chicken	\$11.95
-----------------------------	---------

Served with grilled prawns	\$13.95
----------------------------	---------

### GRILLED SALMON SALAD

Fresh baby field greens with lemon, fresh herb vinaigrette, topped with grilled salmon	\$15.95
--	---------

### GARDEN TOMATO SALAD

Sliced vine ripened red tomatoes, served w/fresh mozzarella and basil balsamic dressing	\$ 9.95
---	---------



# HOMETOWN

## ENTRÉES

All entrees include choice of a cup of soup or house salad, fresh baked sourdough bread served with sweet butter, Chef's choice of starch & seasonal fresh vegetables.

### FETTUCCHINE PRIMAVERA

*Assorted seasonal vegetables tossed with fettuccine pasta & cream sauce.*

\$12.95

*Served with grilled chicken breast.*

\$13.95

### FRESH ATLANTIC SALMON

*Fresh Atlantic salmon filet char grilled & topped with fresh tomatoes, scallions, mushrooms & garlic butter.*

\$15.95

### ORANGE ROUGHY MACADAMIA

*Fresh orange roughy lightly breaded with crushed macadamias, sauteed to perfection and topped with a zesty red pepper coulis.*

\$13.95

### CORVINA BASQUE STYLE

*Pacific sea bass in a sauce of seafood fume, white wine, garlic, green peas & parsley.*

\$13.95

### CHICKEN OR BEEF FAJITAS

*Grilled strips of marinated chicken or beef with onions and bell peppers, and served with fresh tortilla, sour cream and our homemade salsa.*

\$10.95

### CHICKEN MARSALA

*Chicken breast with a demi-glance & Marsala sauce with mushrooms.*

\$12.95

### MEATLOAF PAPRIKASH

*Meatloaf Hungarian style with a sauce of sour cream, de mi glace and sweet paprika, served with egg noodles.*

\$11.95

### SLOW ROASTED PRIME RIB

*Petite 6-ounce cut of choice Angus beef, served au jus with creamy horseradish sauce.*

\$16.95

### GRILLED PETITE FILET MIGNON MAITRE D'HOTEL

*Served with fine herb and brandied butter.*

\$18.95

# ENTRÉES

All entrees include choice of a cup of soup or house salad, fresh baked sourdough bread served with sweet butter, Chef's choice of starch & seasonal fresh vegetables

## FETTUCCINI ALFREDO

Classic with sweet butter, fresh cream, Parmigiano Reggiano cheese	\$11.95
Served with grilled chicken	\$13.95
Served with grilled prawns	\$15.95

## CAJUN PASTA

Ziti pasta with sauteed chicken, shrimp & Audouille sausage, in a slightly spicy New Orleans sauce.	\$16.95
---	---------

## SPINACH & CHEESE RAVIOLI

Served with marinara or alfredo sauce	\$15.95
---------------------------------------	---------

## GRILLED NORTH ATLANTIC SALMON

With a honey Dijon mustard sauce.	\$18.95
-----------------------------------	---------

## GRILLED PRAWNS FRA DIAVOLO

Tiger prawns in a zesty tomato-based sauce.	\$18.95
---	---------

## LUMP CRAB CAKES

With a roasted garlic aioli & baby greens	\$19.95
---	---------

## SEA SCALLOPS SAFFRONETTE

Sauteed, with julienne carrots & leeks in a sauce of cream, brandy & saffron	\$23.85
--	---------

## MARISCADA BILBAO

Seafood medley in Basque sauce of seafood fume, white wine, garlic, green peas & parsley.	\$29.95
---	---------

## BREAST OF CHICKEN A L' ORANGE

Roasted breast of chicken in a brandied orange sauce with peach slices	\$16.95
--	---------

## VEAL SCALLOPINI MARSALA

In a demi glace and Marsala sauce, with mushrooms.	\$26.95
--	---------

## ENTREES CONTINUED

### BARBECUED ST. LOUIS BABY BACK RIBS

Tender, meaty baby back ribs with a sauce consisting of ketchup, brown sugar, mustard, minced onions & seasonings. \$24.95

Half rack \$16.95

### NEW ZEALAND RACK OF LAMB

Baby rack of lamb, grilled & served with a Maderia and caper sauce. \$28.95

### SURF AND TURF

6 - ounce char grilled filet mignon and 4 - ounce lobster tail served with herb butter \$34.95

### SLOW ROASTED AGED PRIME RIB

Served au jus with creamy horseradish sauce

8-ounce cut \$21.95

12-ounce cut \$25.95

### GRILLED RIB EYE STEAK WITH CHIMICHURRI

12-ounce rib eye steak with Argentinian sauce of garlic, parsley, crushed red pepper, lemon & olive oil. \$29.95

### GRILLED FILET MIGNON MAITRE D' HOTEL

8-ounce cut, served with herb & brandied butter \$32.95